



A BITTERSWEET LIFE

BON APPETIT!



THE RECIPE
I'M ABOUT TO
SHOW YOU USES
TUNA!

TUNA!!



WHY'D YOU
CHOOSE SUCH A
COMPLICATED
INGREDIENT!

HUGH!



ARGH!!



AHA!!





※TUNA FEAST:

A STANDARD KOREAN MEAL WITH THE THREE SET DISHES OF TUNA, GIM AND KIMCHI. THE NICELY SEASONED GIM GOES WELL WITH THE TUNA FLAVOUR, AND THE KIMCHI TAKES AWAY THE TUNA'S GREASE.





WATCH
ME!



THIS IS!



REAL
COOKING!



■ FRIED RICE:

A DELICIOUS MEAL MADE WITH EGGS AND SOY SAUCE LIKE CHINESE SPRING ROLLS OR RICE, IT LOOKS SIMPLE BUT IT'S VERY HARD TO GET JUST THE RIGHT TASTE,

★ SIMPLE RECIPE FOR FRIED RICE

ONE SPOONFUL
OF SOY SAUCE
1 FRIED EGG
1 BOWL OF RICE



STIR.



DONE.

LOOKS
DELICIOUS,
DOESN'T IT?!



...WHAT AN AMATEUR.
YOU HAVE NO IDEA
WHAT A BIG MISTAKE
YOU JUST MADE...



YOU'VE FORGOTTEN
THE MOST IMPORTANT
INGREDIENT OF ALL...



SESAME OIL!



THE MARGARINE
COATS THE RICE AND
ENHANCES THE RICE AND
EGG FLAVOURS.



NOT ONLY THAT- THE WESTERN
MARGARINE AND EASTERN SOY SAUCE
MIX IN ONE DISH TO CREATE A MEAL THAT
REPRESENTS INTERNATIONAL UNITY.



...CALL MOM
AND ASK HER
WHEN SHE'S
COMING HOME

MOM, WHEN'RE YOU
COMING HOME?
I'M HUNGRY...
HM? THERE'S STEW
IN THE FRIDGE?

